

NIBBLES

Bread basket £2,50
butter, quark

Nocellara olives £4,50

Smoked salmon blinis £9,00
horseradish cream

Sausage trio £12,80
Curry wurst, Schinkenknacker, Nuernberger

Vegetable crisps £3,50

Cold cut platter £9,50
Black Forest ham, Bierbeisser, Gruyère cheese, pickles

Jalapeño cheese balls £9,50
truffle mayonnaise

Crispy coconut Prawns £11,50
avocado mango salsa, saffron aioli

STARTERS

Leberknödelsuppe
calf liver dumplings, beef broth, root vegetables
£8,50

Butternut squash soup (VG)
pumpkin seed oil & seeds
£8,50

Lentil humus & baby heritage carrots (VG)
watercress, shallot vinaigrette, saffron cracker, ras el hanout
£9,50

Smoked salmon tartare
radish, lemon gel, crispy shallots, micro greens
£11,50

Salt & Pepper squid
*mixed leaves, rocket, confit peppers,
lemon olive oil dressing*
£11,50

Black Forest ham
celeriac salad, celeriac truffle aioli, cornichon purée
£12,50

Confit duck & duck liver terrine
pear & apple chutney, lingonberries, brioche
£14,50

North sea brown shrimps & crab cake
cucumber, fennel, dill, crostini
£14,50

CAVIAR

30g Siberian caviar £65,00
blinis, sour cream

OYSTERS

Colchester Rocks
½ dozen £16,50 / dozen £29,50

TO SHARE

Veal tomahawk Schnitzel

*warm potato salad, cucumber salad,
lingonberry compote*

£34,00 per person

Slow roasted Creedy Carver free range duck

*red cabbage, broccoli, almond, chilli
potato dumpling*

£28,50 per person

Butcher plate

*pork knuckle, chicken Schnitzel,
Leberkäse, Weisswurst, Sauerkraut,
potato dumplings*

£29,50 per person

1500g Native breed grass fed beef tomahawk

*2 sides of your choice
Lobster Spätz `n` cheese £3,50 supplement
béarnaise, peppercorn or red wine jus*

£39,50 per person

MAINS

Pea & mint ravioli £19,50 (VG)
parsnip, spinach, peas, broad beans, toasted hazelnuts

Schupfnudeln & seasonal young vegetables £19,50 (V)
*hand rolled potato noodles, celeriac purée,
wild mushroom, butter sauce, fresh black truffles*

Barbary duck breast £24,00
braised red cabbage, figs, baked polenta, orange - chocolate - demi glace

Butcher plate £24,90
*Kassler pork roast, smoked pork ribs,
Schinkenknacker, Sauerkraut, potato dumpling*

Lemon sole meunière, off the bone £26,50
sauce vierge, crushed new potatoes

Grilled halibut £28,50
parsnip, samphire, green bean, clementine

Thick cut veal Schnitzel £29,50
*veal striploin, garlic, tender stem broccoli,
rosemary potatoes, red wine sauce*

Swabian Zwiebel Rostbraten £29,50
grilled dry aged rib eye steak, caramelized & crisp onions, Spätzle

SIDES

Cucumber salad, sour cream, dill £4,50

Mixed leaf salad, honey mustard dressing £4,50

Wilted spinach £4,50

Broccoli, almond, chilli £4,50

Sauerkraut £4,50

Spätzle £4,50

Spiced sweet potato fries, lemon & chilli aioli £4,80

Triple cooked chips £4,80

Lobster Spätz `n` cheese £8,50

*Wines may contain sulphites

(VG)-suitable for vegan requirements / (V)- suitable for vegetarian requirements
For allergies and dietary requirements, please speak to your waiter before ordering. Please be aware that traces of allergens used in the kitchen may be present.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs and unpasteurized cheese may increase your risk of foodborne illness,
especially if you have certain medical conditions. A discretionary 12.5% service charge will be added to your bill. All prices include VAT